

TAILOR-MADE  
EXPERIENCES



2025-2026

# TABLE OF CONTENTS

OUR TAILOR-MADE COOKING EXPERIENCES	3-8
OUR TAILOR-MADE PASTRY EXPERIENCES	9-12
OUR MASTERCLASSES	13-14
OUR EXTERNAL EVENTS	15-16
INFORMATION	17-18





# "LA BONNE CUISINE EST LA BASE DU VÉRITABLE BONHEUR"

AUGUSTE ESCOFFIER

At the heart of the Ritz Paris kitchens, an exceptional school flourishes. The only one of its kind in the world, the school passionately transmits the art of French 'savoir-faire', guiding professionals towards excellence, while offering everyone the opportunity to discover and experience the art of gastronomy.

## OUR TAILOR-MADE COOKING EXPERIENCES

Enter the Ritz Escoffier school and delve into the heart of the Ritz Paris kitchens. Discover the refined world of French gastronomy through our courses, guided by passionate expert Chef Instructors. Share a convivial moment tasting your creations.

## 2-HOUR COOKING CLASS AND TASTING

FROM €1800 - FROM 1 TO 4 PARTICIPANTS

*Kitchen rental included*

FROM €270 PER PERSON - FROM 5 TO 16 PARTICIPANTS

*Kitchen rental not included*

A class that gives you the possibility to choose to prepare either a cocktail piece, a dish, or savory cakes.

Taste your creations in-house or take them away, depending on the menu.

## 3-HOUR COOKING CLASS AND LUNCH / DINNER

FROM €2200 - FROM 1 TO 4 PARTICIPANTS

*Kitchen rental included*

FROM €330 PER PERSON - FROM 5 TO 16 PARTICIPANTS

*Kitchen rental not included*

The class lasts two hours.

The last hour is a convivial moment spent with a champagne 'aperitif' and the tasting of your creations (starter and main course), served with a wine pairing and dessert prepared ahead of time by our Pastry Chef.

## PROUST 3.5-HOUR COOKING CLASS AND DINNER

FROM €450 PER PERSON - FROM 5 TO 12 PARTICIPANTS

*Kitchen rental included*

Welcome your guests to the prestigious Salon Proust with a vegetarian savory treat and a glass of champagne. Then, they will be escorted to our kitchens at the heart of the Ritz Paris for a 2-hour cooking class led by our Chef.

The last hour will be a convivial moment spent with a champagne 'aperitif' and the tasting of your creations (starter and main course), served with a wine pairing and dessert prepared ahead of time by our Pastry Chef.

Each participant will leave with a box of 5 of our Pastry Chef François Perret's madeleines.



## 4-HOUR COOKING CLASS AND TASTING

**FROM €2700 - FROM 1 TO 4 PARTICIPANTS**

*Kitchen rental included*

**FROM €400 PER PERSON - FROM 5 TO 16 PARTICIPANTS**

*Kitchen rental not included*

The class lasts three hours. The guests will be welcomed with a glass of champagne and either a sweet or savory treat.

The last hour is a convivial moment spent with a champagne 'aperitif' and the tasting of your creations (starter and main course), served with a wine pairing and dessert prepared ahead of time by our Pastry Chef.

## 5-HOUR PARISIAN MARKET ESCAPE CLASS

**FROM €3300 - FROM 1 TO 4 PARTICIPANTS**

*Kitchen rental included*

**FROM €530 PER PERSON - FROM 5 TO 16 PARTICIPANTS**

*Kitchen rental not included*

Join the Chef and discover a Parisian market with its exceptional products. Return to the heart of the Ritz Paris kitchens to make two unique creations using the fresh market ingredients.

The last hour is a convivial moment spent with a champagne «aperitif» and the tasting of your creations (starter and main course), served with a wine pairing and dessert prepared ahead of time by our Pastry Chef.

## THE CHEF'S TABLE

**«LA PLACE», RITZ PARIS KITCHENS - FROM €8000**

*Upon request*

Learn the secrets of French Pastry, taught by one of the Ritz Escoffier school's Pastry Chefs.

Depending on the chosen format, the class will end with a tasting of your creations served with a glass of champagne in a unique setting, at the heart of our kitchens. Bring home a touch of the Ritz Paris with the rest of your creations.





# OUR TAILOR-MADE PASTRY EXPERIENCES



Learn the secrets of French Pastry, taught by one of the Ritz Escoffier school's Pastry Chefs.

Depending on the chosen format, the class will end with a tasting of your creations served with a glass of champagne in a unique setting, at the heart of our kitchens.

Bring home a touch of the Ritz Paris with the rest of your creations.

## 2-HOUR CLASS WITH TASTING

FROM €1800 - FROM 1 TO 4 PARTICIPANTS  
*Kitchen rental included*

FROM €270 PER PERSON - FROM 5 TO 10 PARTICIPANTS  
*Kitchen rental not included*

## 3-HOUR CLASS WITH TASTING

FROM €2200 - FROM 1 TO 4 PARTICIPANTS  
*Kitchen rental included*

FROM €310 PER PERSON - FROM 5 TO 16 PARTICIPANTS  
*Kitchen rental not included*

## 4-HOUR CLASS WITH TASTING

FROM €2700 - FROM 1 TO 4 PARTICIPANTS  
*Kitchen rental included*

FROM €400 PER PERSON - FROM 5 TO 10 PARTICIPANTS  
*Kitchen rental not included*



# OUR MASTERCLASSES

## ROMAIN DE COURCY

Romain de Courcy, director of the Ritz Bar, will be delighted to present the bar's six emblematic spirits. Awaken your senses with a large choice of Whisky, Gin, Rum, Cognac, Vodka, and brandies.

**DURATION: 2 HOURS**

**FROM 2.00PM TO 4.00PM**

**AT THE RITZ BAR**



## FRENCH SPIRITS

From 1 to 4 participants: €3000

From 5 to 10 participants: €660 per person.

-

## EXCEPTIONAL SPIRITS

From 1 to 4 participants: €3900

From 5 to 10 participants: €840 per person.

## FRANÇOIS PERRET

Share a convivial moment with François Perret, the World's Best Pastry Chef 2019, and discover his world.

Our Chef will make one of his signature desserts in front of you, which you will taste with him.

**DURATION: 2 HOURS**

**AT THE RITZ ESCOFFIER SCHOOL**

**€16000 FROM 1 TO 8 PARTICIPANTS**



## FLORIAN GUILLOTEAU

Florian Guilloteau, Head Sommelier at the Ritz Paris, will be delighted to guide you through the tasting of three exceptional wines. Awaken your senses using the «Nez du Vin» and by visiting the Ritz Paris wine cellar.

**DURATION: 1.5 HOURS**

**AT THE RITZ ESCOFFIER SCHOOL**

**FROM 1 TO 4 PARTICIPANTS: €3000**

**FROM 5 TO 10 PARTICIPANTS: €660**

**PER PERSON.**



# OUR EXTERNAL EVENTS

## A PASTRY WORKSHOP IN YOUR OFFICES OR BOUTIQUES

Let the Ritz Escoffier school Pastry Chefs teach a workshop in your offices or inside your boutique. The pastries can be tasted on-site or taken away.

### THE RECIPES

Macarons  
Choux  
Tartlets

### PRICING

Pricing is available upon request and depends on the necessary logistics for your event, the Chefs' intervention, as well as the selected pastries.

The maximum capacity is from 50 to 100 people depending on the selected workshop.

## LUNCH OR DINNER IN YOUR OFFICES, BOUTIQUES, APARTMENTS

Let our team organize a lunch or dinner personalized to your occasion or event. Our expertise in the matter of hospitality will help make your reception magnificent.

Pricing is available upon request and depends on the necessary logistics for your event.





# INFORMATION

## **INCLUDED IN ALL SERVICES**

Each participant takes their own apron with them at the end of the course.

Printed recipes in French or English and consecutive English translation upon request.

A visit to the main kitchens of the Ritz Paris can be added to the event upon request.

## **KITCHEN RENTAL AND AVAILABILITY**

Rental for each kitchen from €900 (tax included) to €1800 (tax included), pricing can vary depending on the requested period and the type of event.

Events from Monday to Saturday depending on availability.

## **EXTRAS AND SOUVENIRS**

Floral arrangements

Personalized embroidery (initials or first name)

Ritz Escoffier knife

Teddy bear key ring

## **MAXIMUM CAPACITY**

Coquelin kitchen

16 people for preparation and tasting in one kitchen.

Rejane kitchen

10 people for preparation and tasting in one kitchen.

Melba kitchen

10 people (kitchen used for pastry classes only).

